

CRISPY FRIED SMOKED WELSH DRAGON SAUSAGES

A fabulously quick and easy nibble with drinks served with a mustard cream

Serves 4



Ingredients

3 Smoked Welsh Dragon Pork Sausages - Sliced on diagonal
2 tbs Cotswold Gold Rapeseed Oil
2 tbs Greek Style Natural Yoghurt
1 tsp Dijon Mustard

Place 1 tablespoon of **Cotswold Gold Rapeseed Oil** in a frying pan to heat. Add the **Smoked Welsh Dragon Pork Sausages** slices and fry for a couple of minutes on each side until golden and crispy. Meanwhile, mix the **Dijon Mustard** and remaining oil with the Greek Style **Natural Yoghurt** and season to taste.

All you need is a handful of cocktail sticks so that your friends and family can help themselves.